

# Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	1	Date	11/08/2023
Establishment Hanover's Pub		License/Permit #	23 165	No. of Repeat Risk Factor/Intervention Violations	0
Street Address 107 E. Partridge Street		Permit Holder Hanover's Pub LLC		Risk Category II	
City/State Metamora, IL		ZIP Code 61548		Purpose of Inspection Routine Inspection	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
**IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable  
 Mark "X" in appropriate box for COS and/or R  
**COS**=corrected on-site during inspection **R**=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R
<b>Supervision</b>		
1 In		Person in charge present, demonstrates knowledge, and performs duties
2 Out		Certified Food Protection Manager (CFPM)
<b>Employee Health</b>		
3 In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 In		Proper use of restriction and exclusion
5 In		Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>		
6 In		Proper eating, tasting, drinking, or tobacco use
7 In		No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>		
8 In		Hands clean and properly washed
9 In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 In		Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
11 In		Food obtained from approved source
12 N/O		Food received at proper temperature
13 In		Food in good condition, safe, and unadulterated
14 N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R
<b>Protection from Contamination</b>		
15 In		Food separated and protected
16 In		Food-contact surfaces; cleaned and sanitized
17 In		Proper disposition of returned, previously served, reconditioned and unsafe food
<b>Time/Temperature Control for Safety</b>		
18 In		Proper cooking time and temperatures
19 N/A		Proper reheating procedures for hot holding
20 N/A		Proper cooling time and temperature
21 N/O		Proper hot holding temperatures
22 In		Proper cold holding temperatures
23 In		Proper date marking and disposition
24 N/A		Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25 N/A		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26 N/A		Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27 N/A		Food additives: approved and properly used
28 In		Toxic substances properly identified, stored, and used
<b>Conformance with Approved Procedures</b>		
29 N/A		Compliance with variance/specialized process/HACCP

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status	COS	R
<b>Safe Food and Water</b>		
30		Pasteurized eggs used where required
31		Water and ice from approved source
32		Variance obtained for specialized processing methods
<b>Food Temperature Control</b>		
33		Proper cooling methods used; adequate equipment for temperature control
34		Plant food properly cooked for hot holding
35		Approved thawing methods used
36 X		Thermometers provided & accurate
<b>Food Identification</b>		
37 X		Food properly labeled; original container
<b>Prevention of Food Contamination</b>		
38 X		Insects, rodents, and animals not present
39		Contamination prevented during food preparation, storage and display
40		Personal cleanliness
41		Wiping cloths: properly used and stored
42		Washing fruits and vegetables

Compliance Status	COS	R
<b>Proper Use of Utensils</b>		
43		In-use utensils: properly stored
44		Utensils, equipment & linens: properly stored, dried, & handled
45		Single-use/single-service articles: properly stored and used
46		Gloves used properly
<b>Utensils, Equipment and Vending</b>		
47 X		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48		Warewashing facilities: installed, maintained, & used; test strips
49		Non-food contact surfaces clean
<b>Physical Facilities</b>		
50		Hot and cold water available; adequate pressure
51		Plumbing installed; proper backflow devices
52		Sewage and waste water properly disposed
53		Toilet facilities: properly constructed, supplied, & cleaned
54		Garbage & refuse properly disposed; facilities maintained
55 X		Physical facilities installed, maintained, and clean
56		Adequate ventilation and lighting; designated areas used
<b>Employee Training</b>		
57		All food employees have food handler training
58		Allergen training as required

# Food Establishment Inspection Report

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Establishment: Hanover's Pub

Establishment #: 22 166

Water Supply: ☒ Public ☐ Private Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/flattop	170	Buttermilk/RIC	40	Mozzarella/RIC	40
Jalapeno poppers/fryer	145	Sour cream/RIC	40	Shredded cheese/RIC	40
		Sliced tomatoes/RIC	40		
		Cut spring green mix/RIC	40		
		Sliced cheese/RIC	40		
		Pulled pork/RIC	40		
		Pico de gallo/RIC	37		
		Blue cheese crumbles/RIC	38		
		Housemade ranch dressing/RIC	40		


## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current CFPM certification. This facility is classified as Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided in RIC (Criterion, sliced cheese). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen one (1) shake-style container of dry food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry food substance was Lawry's seasoned salt according to person-in-charge and labeled by person-in-charge during inspection.
38	6-202.15 (C) Observed back door to establishment not properly self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at

CFPM Verification (name, expiration date, ID#): Austin Ford


Warren Gene Hendricks  
18036170 - ServSafe  
Exp. 6/2024

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

  
Person in Charge (Signature)

Nov 8, 2023

Date

  
Inspector (Signature)Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

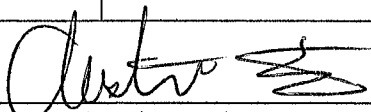
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Establishment: Hanover's Pub

Establishment #: 22 166


## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	least by next routine inspection. (REPEAT)
47	4-101.19 (C) Observed in wait staff area right-side edges of white shelves with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed flooring at bar in front of keg cooler worn, damaged, and not maintained in good repair. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
55	6-201.11 (C) Observed in kitchen storage area opening around ceiling light fixture and in corner of wait staff area hole in ceiling tile. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in corner of women's restroom floor damaged and not maintained in good repair. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 2 repeat violations (item #38 & #55) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note if any changes are planned in the future for establishment (menu, equipment, location, ownership, plumbing, etc.), please contact WCHD prior to changes occurring to ensure compliance and plan review.
	Please note if establishment or group fundraiser is cooking/preparing/serving food/drink outside of kitchen facility (grill, steak-fry barbecue, cook-out, concessions, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

  
Person in Charge (Signature)

Nov 8, 2023

Date

  
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: \_\_\_\_\_